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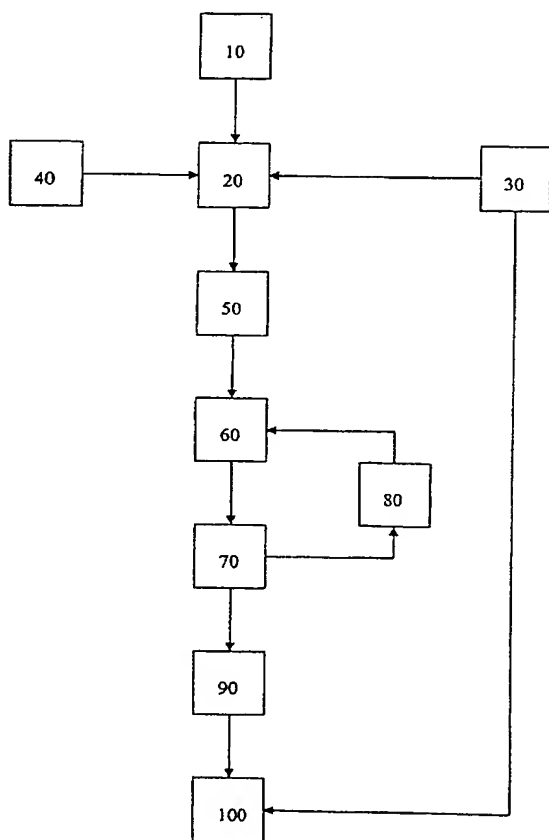
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(54) Title: A METHOD OF SCHEDULING A PRODUCTION RUN OF BAKERY PRODUCTS



(57) Abstract: The invention provides a method, computer program and system by which a production schedule for a bakery is produced. The method involves reducing dough wastage by calculating a weight of dough for each bakery product which falls short of a full batch and combining that weight for the various bakery products formed from the same dough type to form batches comprising a whole number of bags of flour. This avoids the partial use of a bag of flour and reduces dough wastage.

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